

Darfons Restaurant + Bar

Group Dining Confirmation Form

Group Dining is not Private Dining

Group Dining is available in the Banquet Room, Garage Room, and Main Dining Room.

We will do our best to have you in the most private space, but we cannot guarantee a specific space in the restaurant

Please text or email us prior to filling out this form; (text only) 615-840-1967, email: darfonsrestaurant@yahoo.com

We offer Two Dining Options for your group: **Prix Fixe Menu & A La Carte Menu** (regular all-day menu)

OPTION 1: PRIX FIXE MENU - Fill Out Page 1 & 3; Menu Options on Page 2

*** Prix Fixe Menu Required for 13+ Guests on Friday & Saturday night, New Years Eve & Valentines Day*

THREE-COURSE MENU » Soup or Salad + Entrée + Dessert

Lunch: \$49 per adult guest | plus tax & gratuity

Dinner: \$59 per adult guest | plus tax & gratuity

Prices Include Non-Alcoholic Beverages - soda, tea, drip coffee (not espresso drinks or mocktails)

Children 10 & under » \$25, includes beverage, choice of kids meal & ice cream

Valentine's Day & New Years Eve, + \$15 per person for Lunch & Dinner

FOUR-COURSE MENU » Hors D'oeuvres + Soup or Salad + Entrée + Dessert

Lunch: \$59 per adult guest | plus tax & gratuity

Dinner: \$69 per adult guest | plus tax & gratuity

Prices Include all Non-Alcoholic Beverages - soda, tea, drip coffee (not espresso drinks or mocktails)

Children 10 & under » \$25, includes beverage, shared hors d'oeuvres, choice of kids meal & ice cream

Valentine's Day & New Years Eve, + \$15 per person for Lunch & Dinner

OPTION 2: A LA CARTE MENU (each guest can order off our regular menu) - Fill Out Page 1

Off the menu for all food & beverages; billed to the host of the group

A La Carte Menu is not available on Friday & Saturday night, New Years Eve & Valentines Day for 13+ Guests

GROUP DINING – PRIX FIXE MENU SELECTIONS

HORS D'OEUVRES Select Two | for the table to share | Four-Course Menu only •

BLACK BEAN-PEPPER JACK CHEESE DIP ^(V) with pico de gallo & corn tortilla chips

ANTIPASTO PLATE with burrata cheese, salami, roasted vegetables, lavosh & accoutrements

GNOCCHI ALFREDO with bacon, parmesan, asiago

ALL BEEF MEATBALL on fontina polenta & roast garlic pomodoro sauce

FRIED CALAMARI with marinara

MOZZARELLA CHEESE STICKS with marinara

BOURSIN CHEESE & SUMMER SAUSAGE BOARD with french baguette & accoutrements

SOUP / SALAD Select Two | served individually | served with french baguette with garlic & extra virgin olive oil

TOMATO PARMESAN BISQUE ^(V)

SOUP OF THE DAY

CAESAR SALAD with romaine, croutons, parmesan, classic dressing

SUMMER SALAD with baby spinach, strawberries, mandarins, walnuts, onions, blue cheese, vinaigrette

SEASONAL GREEN SALAD ^(VE) mixed greens, tomatoes, onions, basil, vinaigrette

ENTREE Select Four | served individually

DRY-RUB BARBECUE-SPICE SALMON on smashed sweet potato, white bbq chopped kale, strawberry bbq sauce

NEW ZEALAND LAMB CHOPS (+ \$5) with gold mashed potatoes, daily vegetable & dijon-bordelaise

VOODOO PASTA filet tips, chicken, andouille & shrimp, vegetables, spicy cajun tomato sauce | Vegetarian / Vegan available

8 oz. FILET MIGNON (+ \$10) with yukon gold mashed potatoes & dijon-bordelaise

ROAST EGGPLANT & FRIED ASIAGO GRITS ^(GF, V) on arugula-chimichurri salad, heirloom tomato puree & portobello mushroom

CRAB-STUFFED SALMON (+ \$5) on 3-grain pilaf & daily vegetable • with dijon-asiago brown butter sauce

SEARED RARE AHI TUNA baked sweet potato, asparagus, sriracha aioli & 5-spice wasabi flat bread

BABY BACK BARBECUE RIBS full slab, sea salt fries

7 oz. BEEF TENDERLOIN (+ \$10) with mushrooms-smoked gouda mix & port wine demi-glace • with gold mashed potatoes

SEAFOOD PASTA shrimp, salmon, scallops & linguine with white wine-lemon-cream sauce *(sorry, no modifications)*

GORGONZOLA CRUSTED PORK TENDERLOIN on sweet pepper-tomato brown sauce, with mashed potatoes & daily green

6 oz. FILET MEDALLIONS OSCAR (+ \$10) with lump crab, asparagus & béarnaise • with gold mashed potatoes

HOUSE-STYLE CRAB CAKES & GNOCCHI saute with lobster cream, onions, mushrooms & spinach

GRILLED DOUBLE SMF CHICKEN BREASTS with spinach ravioli, asparagus-almond picada, diced tomatoes & sauce jus lie

12oz. BLACK ANGUS ROAST PRIME RIB (+ \$10) with yukon gold mashed potatoes, au jus & creamy horseradish

DESSERT Select Three | served individually

CARAMEL SEA SALT ICE CREAM with cookies

NEW YORK CHEESECAKE new york style, with raspberry sauce

KEY LIME PIE with whipped cream & raspberry sauce

WARM BUTTERSCOTCH BREAD PUDDING with white chocolate sauce

DARK CHOCOLATE LAYER CAKE with raspberry sauce

BEVERAGE PACKAGES

Prices Include Non-Alcoholic Beverages - soda, tea, drip coffee

CONSUMPTION-BASED BAR PACKAGE

- All Alcoholic will be billed to the host based upon consumption •

CASH BAR PACKAGE

- Any & all alcoholic beverages will be purchased by guests •
- Split Bar Service Fee of \$2 per guest will be applied to the final bill •

YOUR SELECTIONS:

BEVERAGE PACKAGE:

- _____

HORS D'OEUVRES: Select Two | to share

Fill out this section if you have chosen to add hors d'oeuvres to your Three-Course menu

After your two selections, each additional hors d'oeuvre starts at + \$5

- _____
- _____
- _____

STARTERS: Select Two | served individually

served with french baguette with garlic & extra virgin olive oil

- _____
- _____

ENTRÉES: Select up to Four | served individually

- _____
- _____
- _____
- _____

DESSERTS: Select up to Three | served individually

- _____
- _____
- _____

We will take your selections & print off individual menus for your guests –
your assigned servers will come around & take your order at the appropriate time

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Group Dining Confirmation Form

Group Dining is not Private Dining

Event Name : _____ Company : _____

Your Name - First : _____ Last : _____

Your Telephone - Cell : _____ - _____ - _____ Work : _____ - _____ - _____

Your Email : _____

On-Site Contact Name responsible for payment : _____

Date of Event: Month : _____ Day : _____ Year : _____

Reservation Time: _____ A Semi-Private Reservation grants you up to 2.5 hours for your event

Guaranteed Guest Count : _____ [Adults: _____ · Children: _____]

** This is not Private Dining / Initial Each Line Below / Also, Please Inform Your Guests of our Policies **

- _____ One Check Required (no separate checks) / Gratuity 20%
- _____ Group Dining does not guarantee a specific room or space in the restaurant · This grants you up to two & one half hours (2.50 hrs.) of dining · Additional time must be approved by management
- _____ For A La Carte Menu, there is a \$40 minimum spend per seat for dinner service (children 10 & under excluded)
- _____ Children 10 & Under: \$25, includes any shared hors d'oeuvres, beverage, choice of kids meal & ice cream
- _____ Be On Time - Your group will be seated once most of your group has arrived - After 20 minutes of your reservation time your reservation is considered complete & you may not add any more guests to your group
- _____ Your reservation may decrease in size, but it cannot increase in size.
- _____ Respect Proper Dress · Smart Casual or Business Casual Attire Encouraged ·
- _____ Guaranteed Guest Count must be confirmed 48 hours prior to your function
· If you fail to meet your guaranteed number of guests, we may disassemble your tables to maximize our seating
- _____ \$20 per person **Cancellation Fee** will be applied if your **entire group cancels** within 48 hours of your reservation time
- _____ \$40 per person **No-Show Fee** will be applied if your **entire group does not show** up after confirming.
· We will cancel your reservation (and charge you) if you are 20+ minutes late & we have not heard from you

Credit Card Info: Card Holder Name : _____ Card type : _____

Card Number : _____ Exp. Date : _____ CW Code : _____

Name (please print): _____ Date: _____ Zip Code : _____

Signature: _____